
BLUE SEAL®

EVOLUTIONSERIES

Gas Griddle Toaster
G55T

Service Manual





WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.



IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

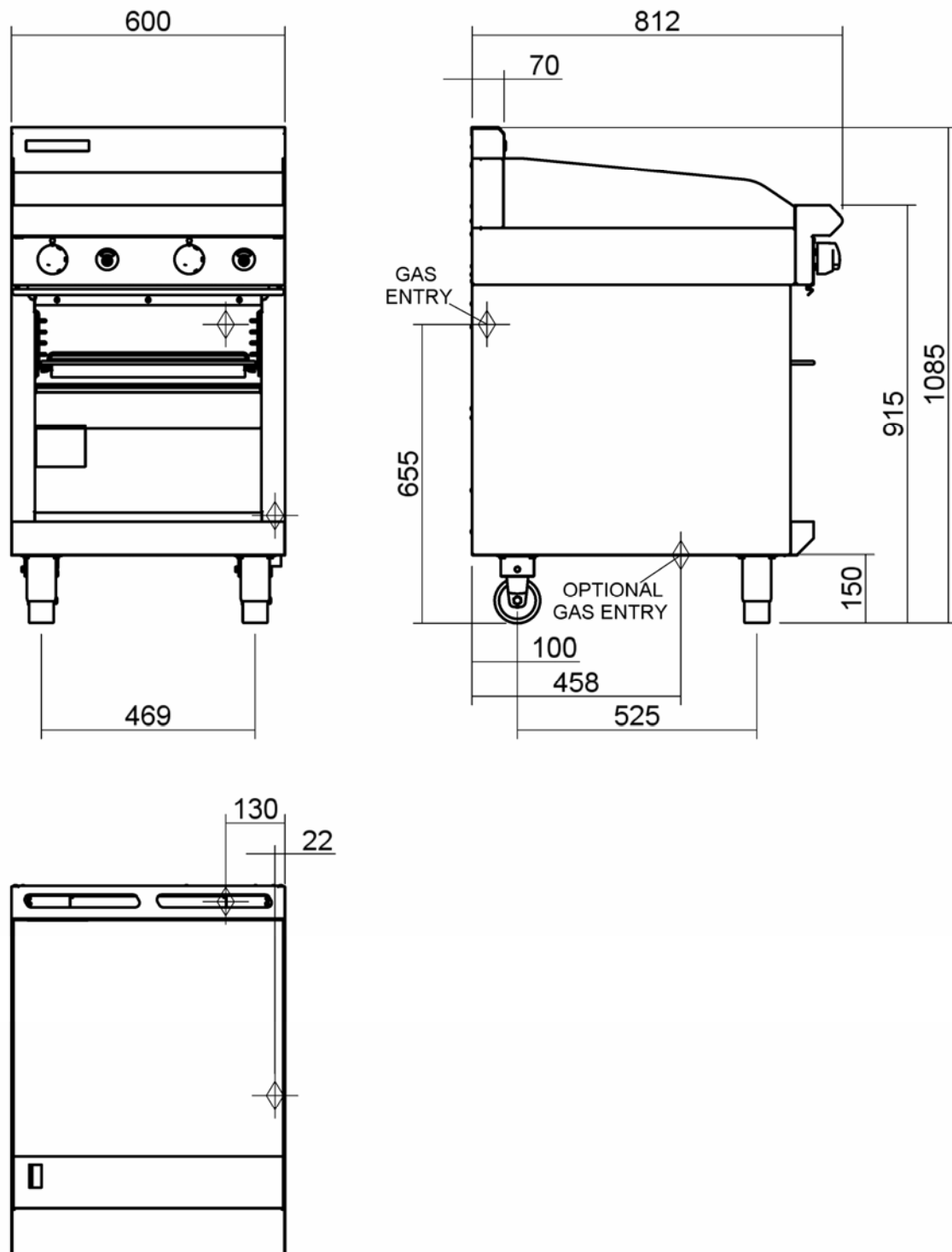
This manual is designed to take a more in depth look at the G55T gas griddle toaster for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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Model Numbers Covered in this Specification

G55T Gas Griddle Toaster

External Dimensions

1 Specifications

Gas Supply (Non-UK Models)

	Natural Gas	LP Gas (Propane)
Input Rating (N.H.G.C.)	42 MJ/hr (39,800 Btu/hr)	42 MJ/hr (39,800 Btu/hr)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)	2.75 - 3.40 kPa (11" - 13.5" w.c.)
Operating Pressure	1.0 kPa (*) (4.0" w.c.)	2.5 kPa (*) (10.0" w.c.)
Gas Connection	$\frac{1}{2}$ " BSP Male	

Gas Supply (UK Models)

		Natural Gas (G20)	Propane (G31)
Heat Input (nett)	Nominal	11.0 kW	11.0 kW
	Reduced	6.0 kW	5.6 kW
Gas Rate (nett)	Nominal	1.16 m ³ /hr	0.85 kg/hr
	Reduced	0.63 m ³ /hr	0.44 kg/hr
Supply Pressure		20 mbar	37 mbar
Burner Operating Pressure		10 mbar (*)	26 mbar (*)
Gas Connection		$\frac{1}{2}$ " BSP Male	

Injector Sizes

	Natural Gas (G20)	Propane (G31)
Main Burners	2.10mm	1.30mm
Pilot Burners	0.35mm	0.23mm

Toaster Internal Dimensions

Width	475 mm
Depth	570 mm
Height	190 mm

Toaster Racks

Toaster Rack Size	472 mm x 430 mm
Number of racks supplied	1

Weight

G55T (Net weight)	120 kg
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Installation Requirements

NOTE:

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local electrical, gas, health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Blue Seal Griddle Toasters are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

AUSTRALIA:	- AS5601	- Gas Installations.
NEW ZEALAND:	- NZS5261	- Gas Installation.
UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440	- 1 & 2 Installation Flueing & Ventilation.
IRELAND:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by qualified service persons only. Failure to install equipment to relevant codes and manufacturers specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only allowed to be adjusted by a qualified service person. They are not to be adjusted by the installation person.

Unpacking

1. Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
2. Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
3. Report any deficiencies to the distributor who supplied the appliance.
4. Check that the available gas supply is correct to that shown on the rating plate located on the right hand inner side panel.
5. Check that the following parts have been supplied with the appliance:

Enamelled Crumb Tray	1
Toasting Rack	1
Toasting Rack Tray (St/Steel)	1
Grease Drawer	1
Adjustable Legs	4
Gas Regulator	1
Alternate Gas Conversion Kit	1

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:

Natural Gas (G20) 10m³/hr.

LPG (G31) 9m³/hr.

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Position the appliance in its approximate working position.
4. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and/or failure of the appliance.
5. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The following minimum installation clearances are to be adhered to:

	Combustible Surface	Non Combustible Surface
Left/Right hand side	50 mm	0 mm
Rear	50 mm	0 mm

Assembly

This model is delivered completely assembled. No further assembly is required.

NOTE:

- This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section below.

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

1. Check that all the feet (castors) are securely fitted.
2. Adjust the feet to make the gas griddle toaster steady and level.

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED SERVICE PERSON.

1. Blue Seal Gas Griddle Toasters do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:
 - a. **Gas Type** the appliance has been supplied for, is shown on coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.
 - b. **Supply Pressure** required for this appliance is shown in the "Specifications" Section of this manual. Check the gas supply to ensure adequate supply pressure exists.
 - c. **Input Rate** of this appliance is stated on the Rating Plate and in the "Specifications" section of this manual. The input rate should be checked against the available supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

NOTE: It is important that adequately sized piping runs directly to the connection joint on the griddle toaster with as few tees and elbows as possible to give maximum supply volume.



3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG and is already converted ex-factory to the gas type labelled beside the gas connection point. The regulator outlet pressure is fixed ex-factory and it is NOT to be adjusted.

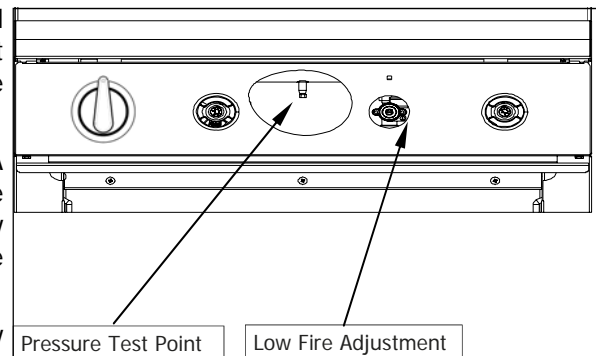
The regulator connections are $\frac{1}{2}$ " BSP female.

The connection to the appliance is $\frac{1}{2}$ " BSP male.

(Refer to the "Specifications" section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the griddle toaster into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
5. Connect the gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.
7. Check that the gas operating pressure is as shown in the "Specifications" section.



WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

NOTE: The operating pressure to be measured at the manifold test point and with all burners operating at the "High Flame" setting.

8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn on the gas supply and the appliance.
10. Verify the operating pressure remains correct.

Commissioning

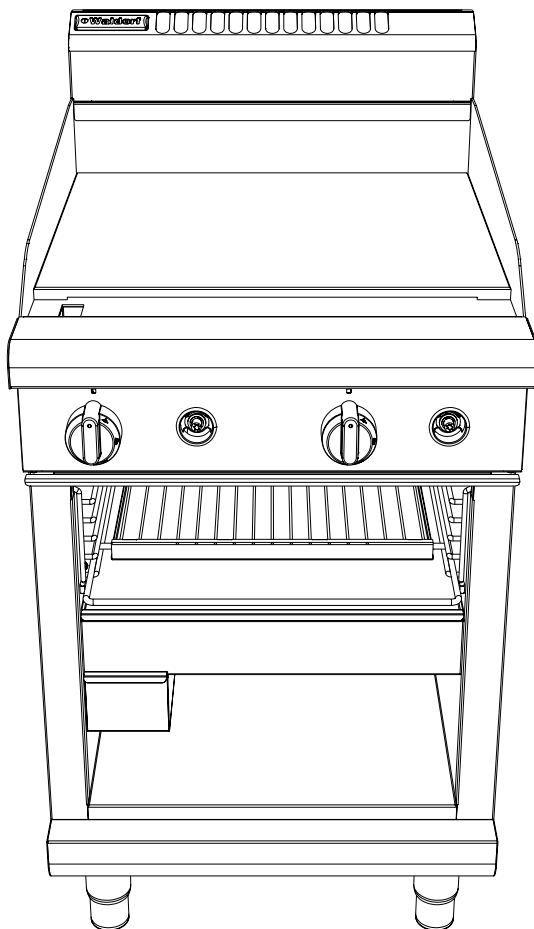
1. Before leaving the new installation;
 - a. Check the following functions in accordance with the operating instructions specified in the "Operation" section of the User manual.
 - Light the Pilot Burner.
 - Light the Main Burners.
 - Check the Low Fire burner operation.
 - Check the High Fire burner operation.
 - b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.
2. The User manual must be kept by the owner for future reference, and a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Appliance*** recorded and kept with this manual. (These details can be found on the Rating Plate attached to the R/H side panel (refer to the "Gas Connection" section)).

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

3 Operation

NOTE: A full user's operation manual is supplied with the product and can be used for further referencing of installation, operation and service.

3.1 User operation



Gas Control Knobs



- OFF Position
- ☆ PILOT Burner
- △ HIGH Flame
- △ LOW Flame



Piezo Igniters

Ignites the Pilot Burners.

Lighting the Burners

- 1) Depress control knob and rotate anti-clockwise to the PILOT ☆ position.
- 2) With the control knob depressed, depress the piezo ignition button on the front control panel adjacent to the control knob until the pilot burner ignites. Pilot ignition can be viewed through openings in control panel.
- 3) Hold in control knob for approximately 10 seconds, then release. Pilot burner should remain alight. If not repeat above procedure.
- 4) Full flame △ can now be achieved by rotating control anti-clockwise to first stop.
- 5) Low flame △ can be achieved by depressing the control and rotating fully anti-clockwise.

Using the Griddle

- 1) Light burners as per above.
- 2) Turn gas controls to full flame △ position and allow plate to preheat for 10 minutes after a cold start.
- 2) Place product on griddle.
- 3) For intermediate heat, position the gas control knob between the HIGH △ and LOW △ positions to achieve the desired heat.
- 4) During idle periods, the burners can be turned down to maintain an appropriate plate temperature or the gas controls can be set to the pilot ☆ position as required.

Using the Toaster

- 1) Light burners as per above.
- 2) If starting from cold, set burners to full flame △ position and allow 5 minutes preheat before commencing toasting.
- 3) Adjust rack position to desired height.
- 4) Place product on rack to toast.
- 5) Best toasting results are achieved using the shaded area of the toast rack as per the diagram below.
- 6) With the main burners alight, the individually controlled burners can be operated to suit food quantity requirements.
- 7) Each burner is operated by an OFF / PILOT / HIGH / LOW (○ / ☆ / △ / △) gas control. The HIGH △ position is recommended for most grilling, cheese melting functions and LOW △ for a reduced heat.

3.2 Explanation of control system

Safety System

The purpose of the safety system is to shut off the flow of gas if the pilot flame goes out. It is comprised of the flame itself, the thermocouple, and the flame failure gas valve.

The pilot flame is lit by holding in the gas control knob, which in turn temporarily pushes the plunger inside the safety valve open and allows gas to flow through. Once the burner is lit, the thermocouple will begin to generate millivolts (after about 10 to 30 seconds of being heated) and will energize the electromagnet inside the gas valve. Once energized the electromagnet holds the plunger inside the gas valve in the open position. The plunger has to have been pushed all the way in for the electromagnet to be able to hold it in place. If the burner flame goes out for some reason, the thermocouple will cool after about 10 to 30 seconds and stop generating millivolts. The electromagnet will then de-energize, and the plunger will snap shut, cutting off the flow of gas.

Detail of each component in the safety system is explained below.

Thermocouple

The thermocouple is a device that generates electricity when heat is applied to the tip.

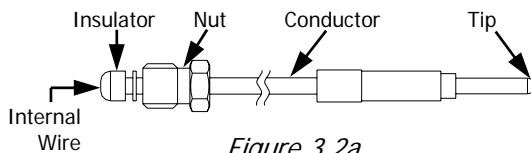


Figure 3.2a

The tip of the thermocouple is located in the pilot burner flame, and the nut at the other end of the thermocouple screws into the back of the gas valve. Inside the copper tubing is a wire which is joined at the tip but insulated from the rest of the tubing. These two parts (the copper tubing and wire) make up the "wiring" for an electrical circuit. When these two dissimilar metals, wire and tip, are heated an electrical voltage is produced. This type of thermocouple generates between 7 and 30 millivolts when heated in the pilot flame.

Electromagnetic Flame Failure Gas Valve

The purpose of the safety valve is to shut off the flow of gas if the pilot flame goes out.

Inside the body of the gas valve is an electromagnet connected to a spring loaded plunger. When the electromagnet is energized, it holds the plunger in, allowing gas to flow through the valve. When the electromagnet is de-energized, the plunger snaps to the closed position, stopping the flow of gas.

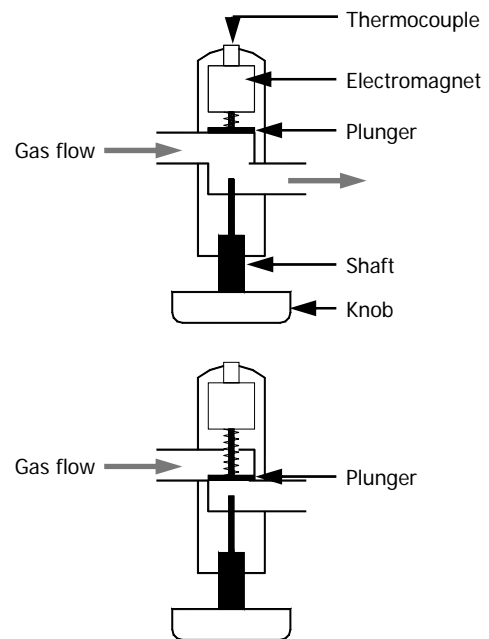


Figure 3.2b

Millivolts are provided to the electromagnet by the thermocouple (not shown) which generates millivolts when heated. The thermocouple screws into a fitting at the back of the gas valve to make an electric connection. By pressing in the gas control knob, the plunger can be temporarily held open while lighting. There's two reasons for this; gas has to flow through the safety valve to make it possible to light the pilot burner, and secondly the plunger has to be pushed all the way in for the electromagnet to hold it in. I.e.; the electromagnet is strong enough to hold the plunger in once there, but is not strong enough to pull it in by itself. Sometimes a problem with the flame not staying lit after releasing the button can be attributed to not pushing the plunger all the way in.

4 Cleaning / Maintenance

CAUTION:

Always turn off the gas supply at the main gas supply before cleaning.
This appliance is not waterproof.
Do Not use water jet spray to clean interior or exterior of this appliance.

General

Clean the griddle toaster regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on the surface or on the griddle plate will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each griddle can be supplied with a scraper tool (optional extra) and a pack of blades (optional extra) for cleaning the griddle surface. NEVER use the ribbed scraper blade on the flat surfaced griddle plate.

WARNING:

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.

DO NOT use water on the griddle plate while this item is still hot as warping and cracking may occur. Allow the griddle plate to cool down before cleaning.

NOTE:

- DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.
- In order to prevent the forming of rust on the griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

To keep your griddle clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

1. Clean the griddle with the supplied scraper tools to remove any food debris.

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat surface of the griddle toaster, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat surface of the griddle as this will damage the finish and invalidate the warranty.

2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.

Daily Cleaning

1. The crumb tray / grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove the grease drawer while still warm so that the grease is in a liquid state. Empty any grease from the drawer and wash thoroughly in the same manner as any cooking utensil.
2. Remove the crumb tray and empty out the contents. Wash thoroughly in the same manner as any cooking utensil.
3. Thoroughly clean the splash back, the interior and exterior surfaces of the range with hot water, a detergent solution and a soft scrubbing brush.
4. Brush the griddle surface with a soft bristled brush. Any carbon deposits should be removed using the supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Dry the griddle toaster thoroughly with a dry cloth and polish with a soft dry cloth.

Weekly Cleaning

NOTE:

- If the griddle toaster usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.
- Ensure that protective gloves are worn during the cleaning process.
- DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the griddle toaster and burners.
- DO NOT use water on the griddle plate while it is still hot as warping may occur. Allow these items to cool and remove for cleaning.

Griddle Plate

NOTE: In order to prevent the forming of rust on the griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

- a. Remove and clean the grease collection drawer frequently to prevent over spills.
- b. Remove the crumb tray frequently to prevent overfilling the crumb tray.
- c. Clean the griddle surface thoroughly with the supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface for the removal of stubborn or accumulated carbon deposits..
- d. Occasionally bleach the griddle plate with vinegar when the plate is cold.
- e. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
- f. The griddle plate should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the griddle plate in order to form a protective film.

Grilling / Toasting Area

- a. Clean the grilling / toasting area with a soft cloth and a mild detergent and hot water solution.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c. Remove the grease drawer and crumb tray, clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the grease drawer and crumb tray thoroughly with a dry cloth.

Stainless Steel Surfaces

- Clean the exterior surfaces of the griddle toaster with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.
- Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
- Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Gas Control Valve Re-Greasing

The gas control valve should be dismantled and greased every 6 months to ensure the correct operation of the gas control valve.

To carry out this operation;-

- Remove the gas control knobs from the gas tap spindles by pulling the knobs away from the control panel.
- Remove the drip tray from the appliance.
- Remove the two screws on the underside of the control panel, securing the control panel to the hob.
- Remove the control panel from the front of the appliance.
- Remove the 2 screws holding shaft plate to gas control body and remove control shaft and plate. Note orientation of shaft for correct re-assembly.
- Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
- Apply a suitable high temperature gas cock grease or lubricant such as Rocol - A.S.P (Anti scuffing paste) / Dry Moly Paste to the outside of the spindle.
- Replace spindle and re-assemble the gas control in reverse order.
- Refit the control panel to the appliance and secure with 2 screws.
- Refit the knobs to the gas control valve spindles.





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5.1 Trouble-shooting chart

Fault	Possible Cause	Remedy
Pilot won't light	No gas supply.	Ensure gas is connected and on. (bottles not empty).
	Knob on gas control won't go fully in.	Remove obstruction.
	Gas pressure too low.	Adjust gas supply pressure. (Refer specifications section)
	Blocked pilot injector.	Clean or replace pilot injector. Refer service section 6.2.2)
	Faulty gas control.	Replace gas control. (Refer service section 6.2.6)
Pilot flame small	Gas pressure too low.	Adjust gas supply pressure. (Refer specifications section)
	Pilot injector restricted.	Clean or replace pilot injector. (Refer service section 6.2.2)
Pilot goes out when knob released	Releasing knob before the thermocouple heated.	Hold control in for longer (30 s), see if pilot will stay lit.
	Pilot flame too small. (Refer fault:Pilot Flame Small)	Correct fault.
	Thermocouple faulty. (Refer fault diagnosis 5.2.1)	Replace thermocouple. (Refer service section 6.2.1)
	Electromagnet in gas valve faulty. (Refer fault diagnosis 5.2.1)	Replace electromagnet or gas control valve. (Refer service section 6.2.6)
Pilot flame yellow / lazy	Gas pressure incorrect.	Adjust gas supply pressure. (Refer specifications section)
	Restriction in pilot injector or aeration.	Clean or replace as required. (Refer service section 6.2.2)
Pilot goes out when main burner comes on	Incorrect gas pressure.	Adjust gas supply pressure. (Refer specifications section)
	Faulty gas control.	Replace gas control. (Refer service section 6.2.6)

5 Trouble-shooting

Fault	Possible cause	Remedy
Pilot goes out during operation	<p>Draught at installation (blowing pilot out).</p> <p>Gas supply—incorrect or fluctuating pressure.</p> <p>Thermocouple faulty. (Refer fault diagnosis 5.2.1)</p> <p>Electromagnet in gas valve faulty. (Refer fault diagnosis 5.2.1)</p>	<p>Shield griddle toaster from excessive breeze.</p> <p>Adjust gas supply pressure. (Refer specifications section)</p> <p>Replace thermocouple. (Refer service section 6.2.1)</p> <p>Replace electromagnet or gas valve. (Refer service section 6.2.6)</p>
Main burners will not light	<p>Incorrect supply pressure.</p> <p>Small pilot flame. (Refer fault:Small Pilot Flame)</p> <p>Faulty thermopile.</p> <p>Wrong size or blocked injectors.</p> <p>Faulty gas control.</p>	<p>Check supply pressure is correct</p> <p>Correct fault.</p> <p>Replace thermocouple. (Refer service section 6.2.1)</p> <p>Replace / clean injectors. (Refer service section 6.2.5)</p> <p>Replace gas control. (Refer service section 6.2.6)</p>

5.2 Fault Diagnosis

5.2.1 Pilot drops out

Thermocouple Faulty

Check that the thermocouple connection to the gas control is firm. Tighten if necessary.

Disconnect the thermocouple from the gas valve. Light the pilot, and whilst holding the control knob in (to keep the pilot alight), measure the voltage generated between the end of the thermocouple and earth (eg the valve body). A good thermocouple should generate 20-30mV. If the thermocouple is giving less than 10mV, then it is faulty—replace.

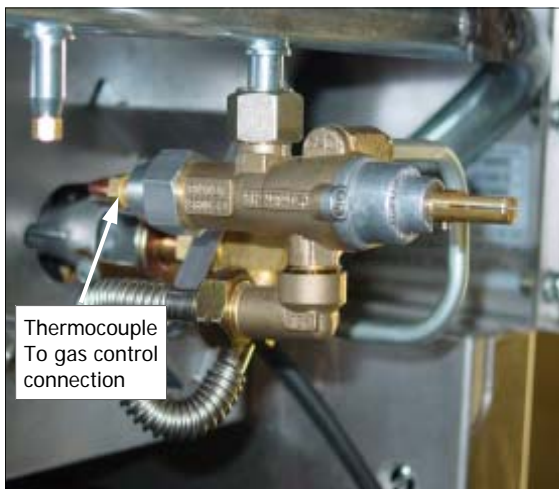


Figure 5.2.1

Gas Magnet Faulty

If the thermocouple is generating a sufficient voltage, but the pilot light still will not hold, then the electromagnet in the rear of the gas control may be faulty—replace.

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WARNING:

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ENSURE GAS SUPPLY IS SWITCHED OFF BEFORE SERVICING

ALWAYS CHECK / TEST FOR GAS LEAKS AFTER SERVICE REPAIRS ON THE GAS SYSTEM

6.1 Access

6.1.1 Control panel

- 1) Remove control knobs.
- 2) Remove two bolts from underside of control panel. Panel can now be pulled out at the bottom and lifted off the top locating tags.
- 3) Disconnect HT leads from rear of piezo igniters.



Figure 6.1.1

6.2 Replacement

6.2.1 Thermocouple

- 1) Remove control panel (refer 6.1.1)
- 2) Disconnect thermocouple and pilot supply tube from gas control valve.
- 3) Remove two screws securing pilot bracket, remove pilot assembly.
- 4) Remove and replace thermocouple from pilot assembly.
- 5) Re-assemble in reverse order.

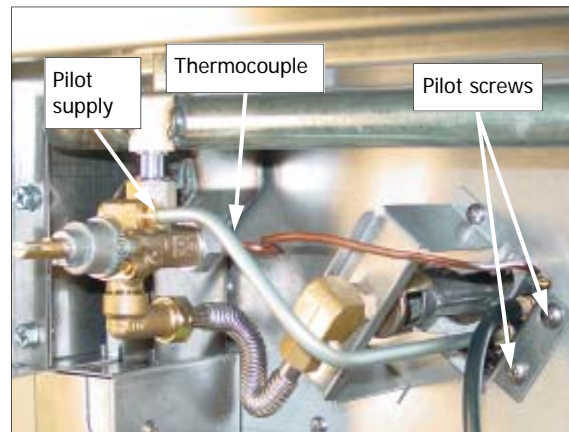


Figure 6.2.1

6.2.2 Pilot injector

- 1) Remove control panel (refer 6.1.1)
- 2) Disconnect pilot supply tube and thermocouple from gas control valve and pilot assembly. Remove pilot assembly.
- 3) Pilot injector can now be removed and replaced from the pilot assembly.
- 4) Re-assemble in reverse order.

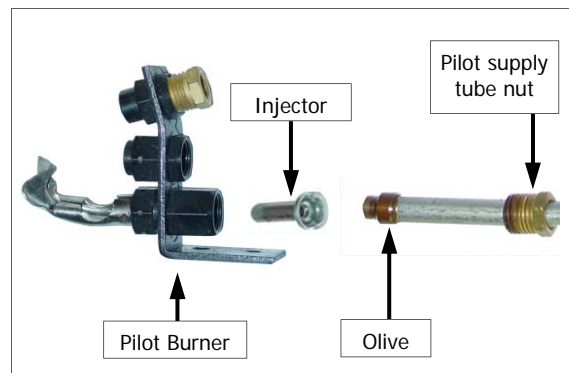


Figure 6.2.2

6.2.3 Pilot burner

- 1) Remove control panel (refer 6.1.1).
- 2) Disconnect thermocouple and pilot supply tube from gas control valve.
- 3) Remove two screws securing pilot bracket, remove pilot assembly.
- 4) Transfer supply tube, thermocouple and electrode to new pilot assembly.
- 5) Re-assemble in reverse order.



Figure 6.2.3

6.2.4 Burner

- 1) Remove rack from inside of toaster.
- 2) Reach in and remove the wing nut securing the rear of each burner.
- 3) Lift burner up at rear, push backward and then drop out.
- 4) Re-assemble in reverse order.

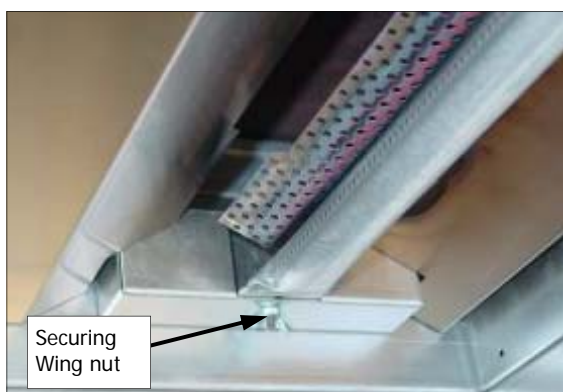


Figure 6.2.4a

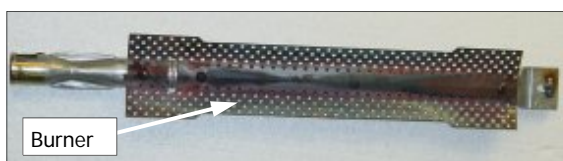


Figure 6.2.4b

6.2.5 Main burner injectors

- 1) Remove control panel (refer 6.1.1).
- 2) Remove burner (refer 6.2.4).
- 3) Unscrew injector from support bracket.
- 4) Re-assemble in reverse order.



Figure 6.2.5

6.2.6 Gas control valve

- 1) Remove control panel (refer 6.1.1).
- 2) Disconnect thermocouple and gas supply tubes from gas control valve.
- 3) Unscrew gas control valve from gas supply manifold.
- 4) Re-assemble in reverse order.

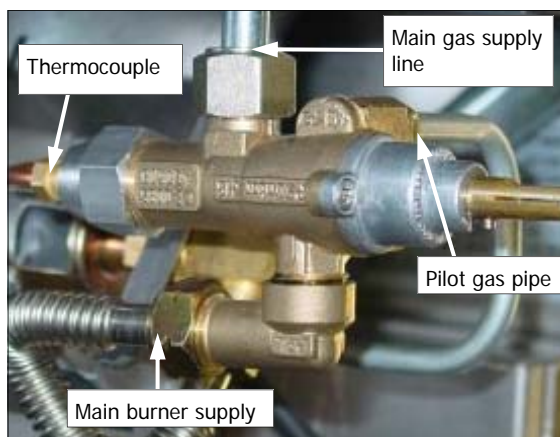


Figure 6.2.6

6.3 Adjustment / Calibration

6.3.1 Gas control re-greasing

- 1) Remove gas control (refer 6.2.6).
- 2) Remove 2 screws holding shaft plate to gas control body and remove control shaft and plate. Note orientation of shaft for correct re-assembly.

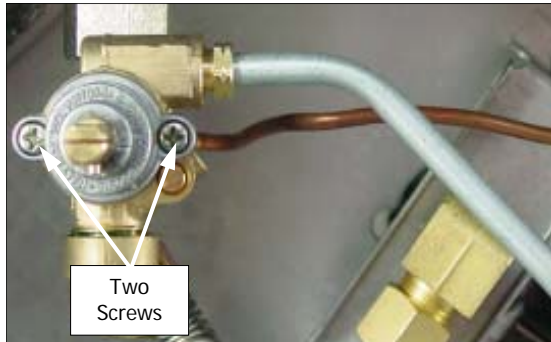


Figure 6.3.1a

- 3) Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.



Figure 6.3.1b

- 4) Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste) to the outside of the spindle.
- 5) Replace spindle and re-assemble gas control in reverse order.

6.3.2 Low fire rate adjustment

- 1) Remove control panel (refer 6.1.1).
- 2) With burner running and control in low fire position, adjust low fire screw to give desired flame.
- 3) Re-assemble in reverse order.

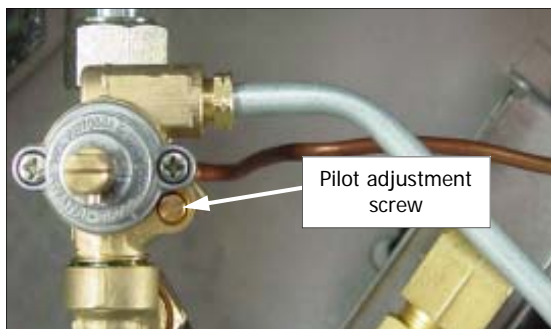
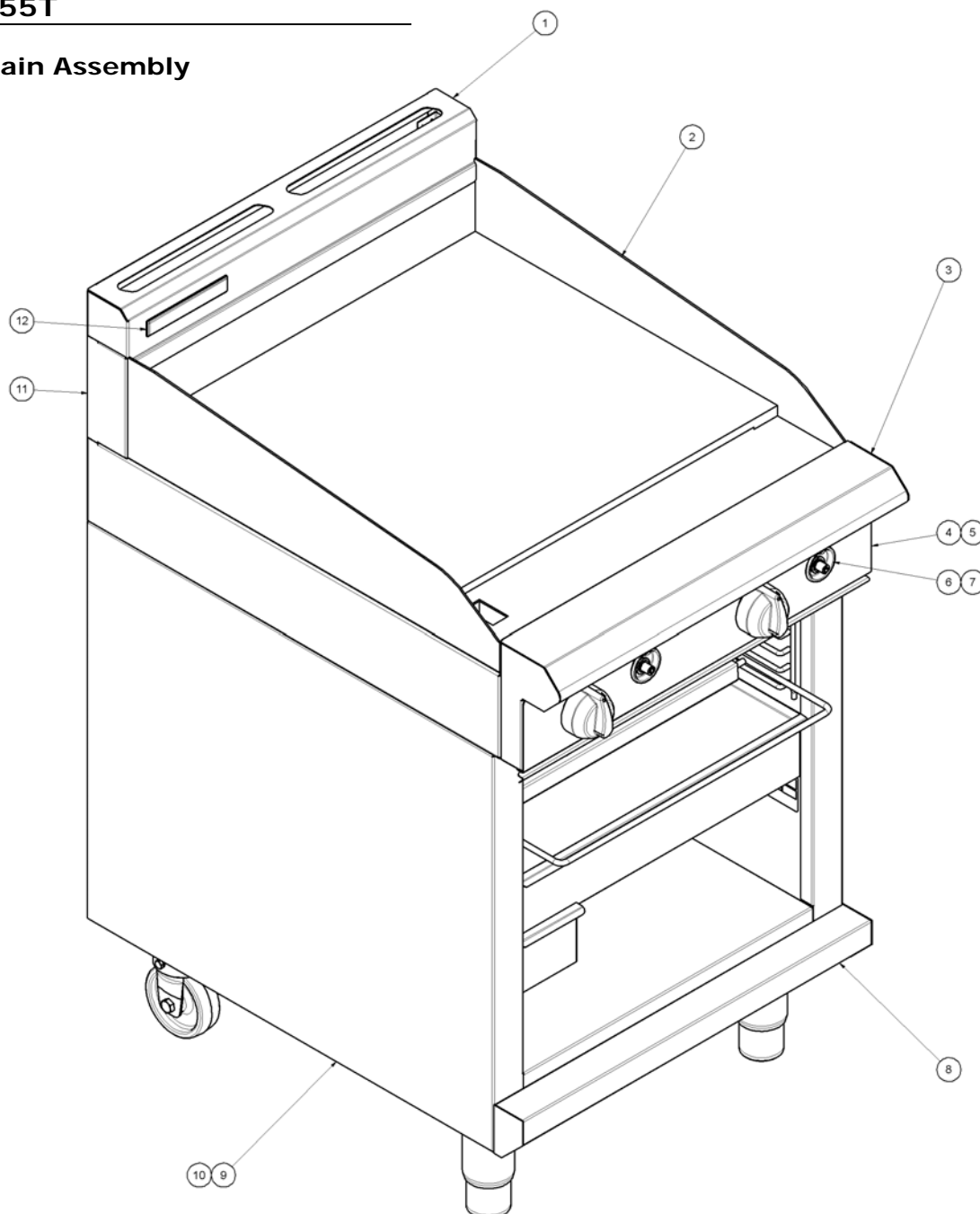


Figure 6.3.2

8.1 G55T

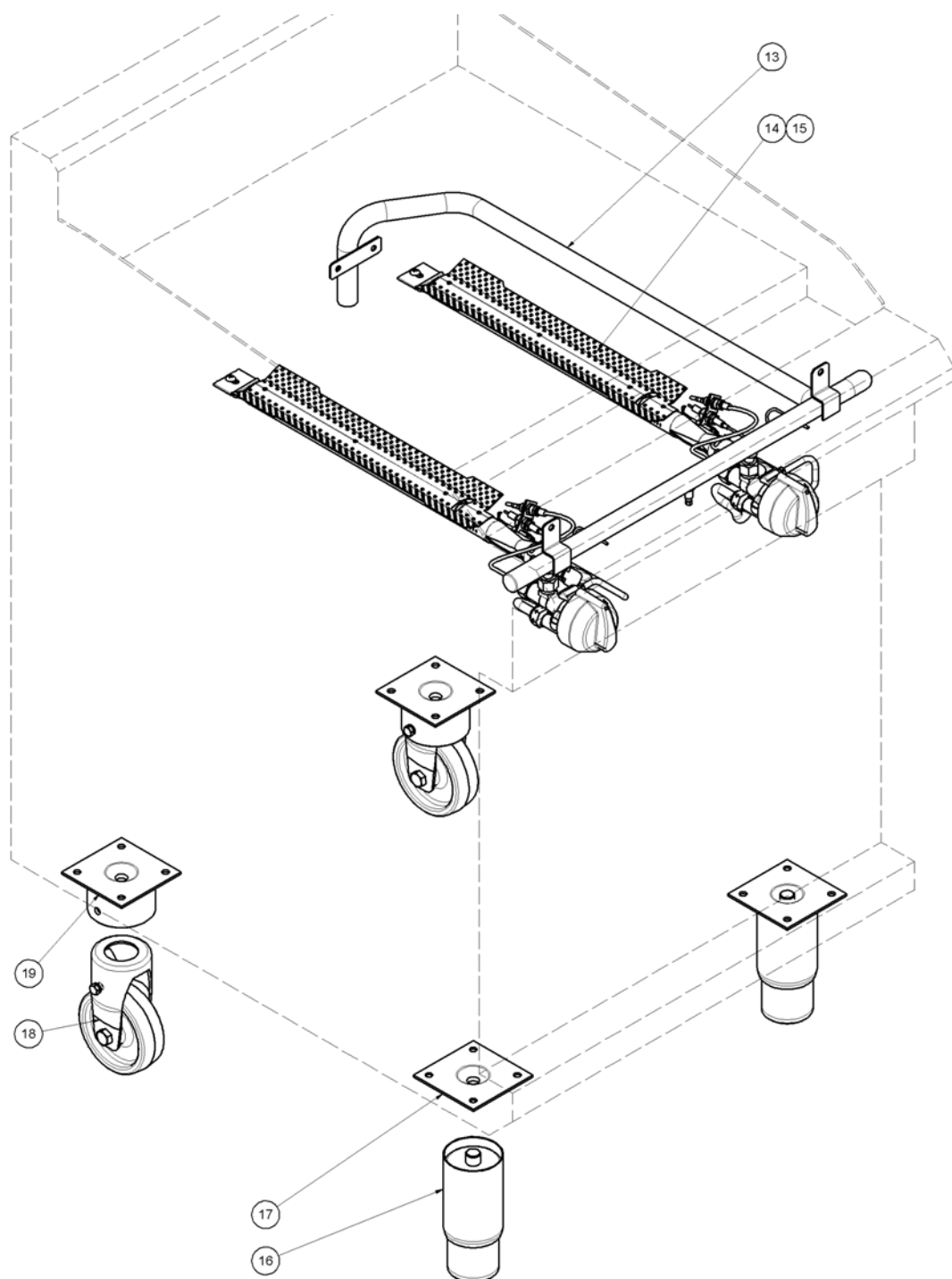
8.1.1 Main Assembly



ITEM	PART NO	DESCRIPTION
1	228923	SPLASHBACK FRONT WA BSEAL
2	228003	GRIDDLE PLATE WA
3	228655	NOSE RAIL WA
4	227612	CONTROL PANEL
5	227584	FRONT TRIM BSEAL
6	228010	PIEZO HOUSING
7	227508	PIEZO - SIT
8	227075	SILL 600mm WA
9	227049	SIDE PANEL LH
10	227048	SIDE PANEL RH
11	227801	SPLASHBACK END
12	227960	BLUE SEAL BADGE

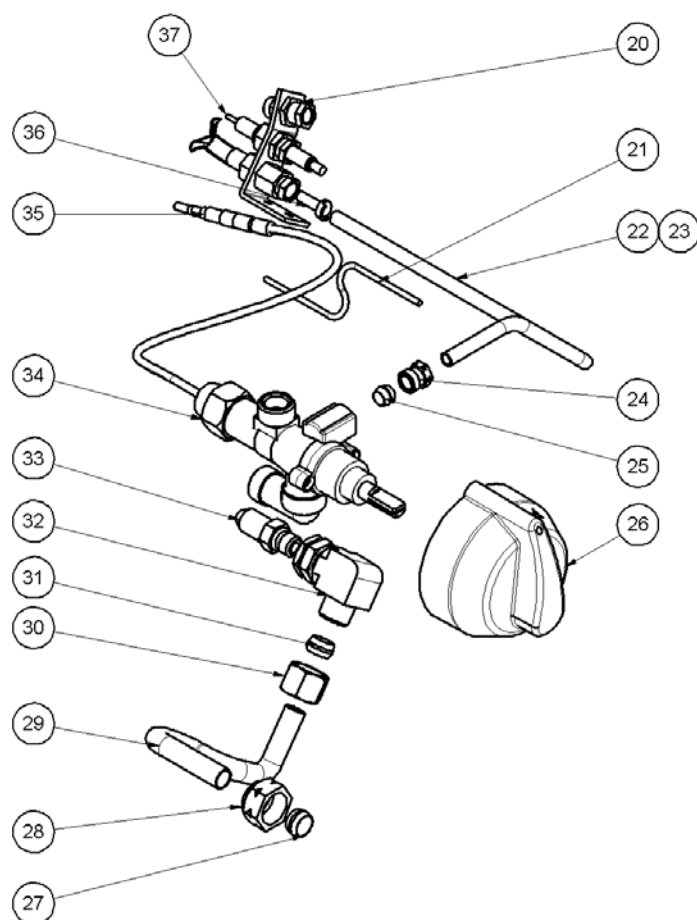
8 Exploded Parts Diagrams

8.1.2 Main Assembly



ITEM	PART NO	DESCRIPTION
13	227005	MANIFOLD
14	022359	G-TOASTER BURNER FRET
15	022887	BURNER - WORKED
16	227850	LEG 150MM X Ø63.5
17	227852	LEG PLATE
18	229674	REAR ROLLER ASSEMBLY
19	229671	LEG RING PLATE THREADED

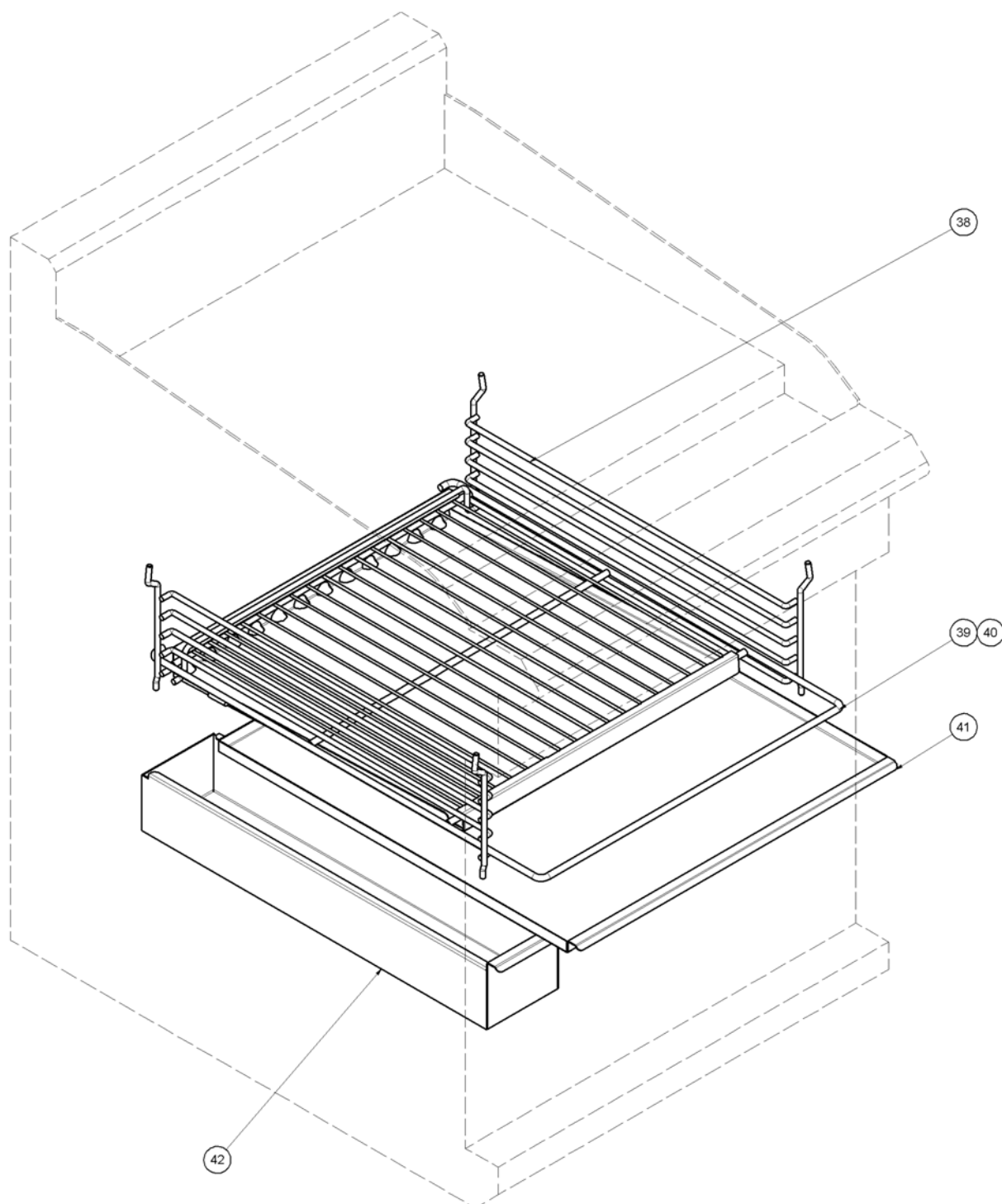
8.1.3 Gas Control Assembly



ITEM	PART NO	DESCRIPTION
20	019215K	PILOT BURNER KIT
21	228407	HT LEAD 250mm
22	227431	PILOT SUPPLY PIPE LH
23	227429	PILOT SUPPLY PIPE RH
24	017805	NUT PILOT 1-4IN 017805
25	011286	OLIVE 60X4 1-8IN BRASS 011286
26	227378	KNOB BSEAL 8mm GAS PF
27	015153	OLIVE 60X6 3/8" BRASS
28	018978	COMPRESSION NUT 16MM-3/8" STEEL
29	022686	FLEXTUBE DORMONT T6
30	015152	NUT 3/8 COMP
31	015153	OLIVE 60X6 3/8" BRASS
32	015155	ELBOW 3/8"x 1/4" BSP FEMALE
33	034210	INJECTOR 2.10mm (NAT)
	034130	INJECTOR 1.30mm (LPG/PROPANE)
34	227403	GAS VALVE 21S CW 3-8 ELBOW
35	019428	THERMOCOUPLE 320MM M9x1
36	026488	PILOT INJECTOR 0.35mm (NAT)
	019217	PILOT INJECTOR 0.23mm (LPG/PROPANE)
37	018744	ELECTRODE

8 Exploded Parts Diagrams

8.1.4 Racks



ITEM	PART NO	DESCRIPTION
38	227006	SIDE RACK
39	227007	TOASTING RACK
40	227086	RACK TRAY
41	227083	CRUMB TRAY
42	227070	GREASE DRAWER

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Conversion Procedure

CAUTION:

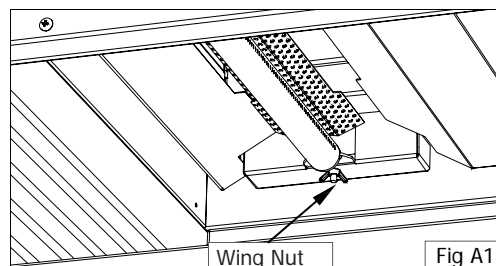
Ensure that the unit is isolated from the gas supply before commencing servicing.

NOTE:

- These conversions should only be carried out by qualified service persons. All connections must be checked for leaks before re-commissioning the appliance.
- For all relevant gas specifications refer to the table at the end of this section.

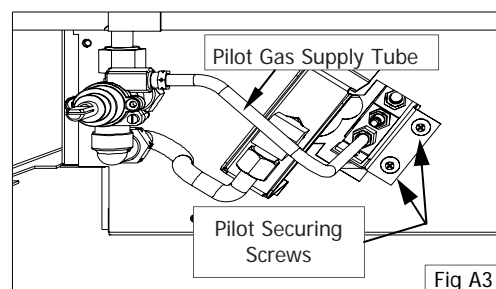
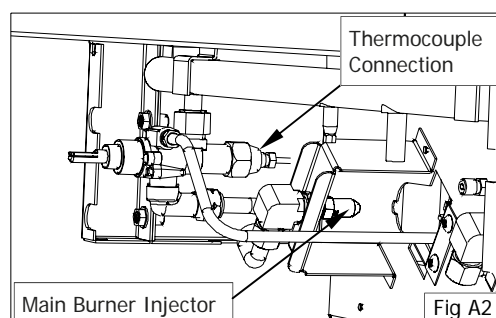
Main Burners

1. Remove control panel and toasting rack.
2. Unscrew the wing nut at the rear of burner and lift out the burner.
3. Determine correct injector sizes for corresponding gas from the table below.
4. Remove the injectors from the injector support bracket.
5. Replace with the correct size injectors.
6. Repeat for the second main burner.
7. Refit the main burners to the griddle toaster.



Pilot Burners

1. Disconnect pilot supply and thermocouple tubes from the gas control valve.
2. Undo the 2 screws securing the pilot assembly to the griddle toaster main frame.
3. Withdraw the pilot assembly, remove the existing pilot injectors and replace with the correct size injectors.
4. Repeat for the second pilot burner.
5. Re-assemble the pilot burners to the griddle toaster.
6. Refit the main control panel.

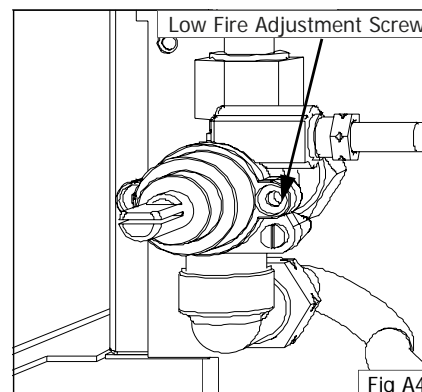


Low Fire Adjustment

1. Set the burner low fire adjustment. The low fire screw on the gas control valve should be screwed fully in, then unscrewed by the measurement shown in the "Gas Specifications" table at the end of this section.

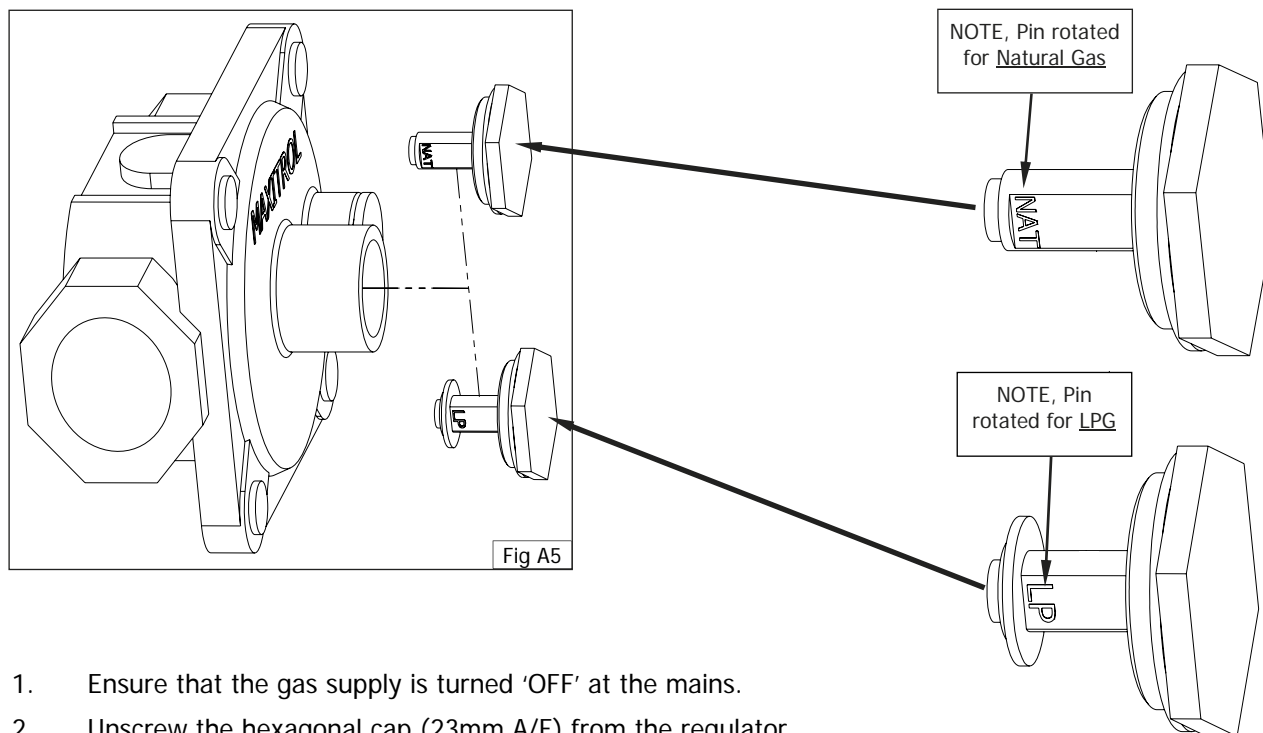
NOTE: The "Low Fire Adjustment Screw" should be sealed with coloured paint on completion of the low fire adjustment.

2. Refit the front control panel and secure in position by tightening the 2 screws on the front lower edges of the control panel.
3. Refit the gas control knobs to the gas control valves. The gas control knobs are a push fit onto the shaft of the gas control valves.



Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but its outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap).**
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type labels located at:-

- The rear of the unit, above the gas connection.
- Beside the rating plate.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.


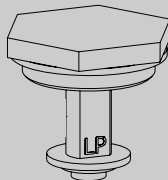
WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the "Operation" section of the User manual.
 - Light the Pilot Burners.
 - Light the Main Burners.
 - Check the Low Fire Burner Operation.
 - Check the High Fire Burner Operation.
 - Ensure that all the Controls operate correctly.
 - Ensure that the Operating Pressure remains correct.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

		Natural Gas (G20)	LP GAS (Propane) (G31)
Main Burner Injectors		2.10 mm	1.30 mm
Pilot Burner Injectors		0.35	0.23
Low Fire Adjustment	Non - UK	1 turn out (ccw)	½ turn out (ccw)
	UK - Only	1½ turn out (ccw)	
Operating Pressure	Non - UK	1.0 kPa (*)	2.5 kPa (*)
	UK - Only	10 mbar (*)	26 mbar (*)
Burner Aeration Gap		15 mm (Open)	15 mm (Open)
Gas Regulator Cap Screw			

NOTE:

- * The burner operating pressure is to be measured at the manifold test point with all burners operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when converting between gases, if required. (Refer to the 'Gas Conversion' section for details).